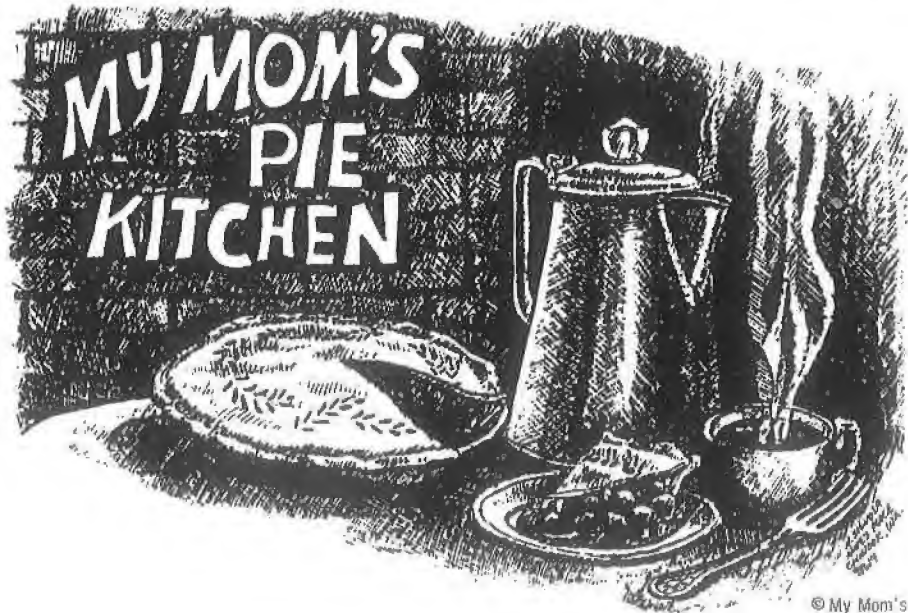


ON A SHOESTRING



TM
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O N A S H O E S T R I N G

"MY MOM'S PIE KITCHEN"

10th Edition

by

Jeanne McLaughlin

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A SPECIAL THANK YOU TO:

my husband Bill,
my daughter Jory,
my son Park,
my Family, the Community,
and Customers.

I N T R O D U C T I O N

Many, many people in the past several years have asked for my recipes. Until now it had not occurred to me that I might publish a book; however, since it has become difficult to refuse someone every day, the willingness to consider this project has begun to grow. This summer particularly, our customers have expressed such appreciation of our food that it has motivated me to begin.

I would like to say it will be easier for me to do this for you just as if we were visiting, rather than pretending to be an accomplished author.

It seems right to start with the pie crust since it is the crust that determines a good homemade pie. Before writing the recipe, I'd like to share some thoughts coming to me that "My Mom" emphasized. Her technique was not an educated one but an appreciation of handling food properly and using the very best ingredients. She expressed tremendous joy in cooking and treated it as an art.

When making pie crust, I laughingly ask people not to touch the mixture while mixing. It's almost possible. Try it.

"M Y M O M ' S P I E C R U S T"

(Makes 2 9-inch crusts)

2 cups all-purpose flour
1 cup shortening - your favorite
1 tsp. salt
Cold water

1. Combine flour and salt in a bowl.
2. Add shortening.
3. Blend together with fork or hand blender.
4. Have a cup with cold water ready, sprinkling very little at a time over mixture with your fingers.
5. Work ingredients together gently until water pulls flour, salt, and shortening together. Handle the dough as little as possible. Repeat this until a ball forms and is slightly sticky. Stop.
6. Gently dust the dough with flour.
7. Divide dough and roll out with light quick strokes.

"A P P L E P I E"

Living in the midst of an apple orchard was a big influence, and I made lots and lots of apple pies. I used my own recipe for the filling and my mon's pie crust recipe. Also, I supplied my mom with fresh apple pies daily. She owned and operated a restaurant called "Berg Chalet", which was well known in the northwest.

Many apple blossom seasons later, an invitation was extended to make apple pies commercially. The demand became excessive, and my daughter generously proposed, "Can I help you, Mom?" This only multiplied the demand, and she began selling apple pies.

In a conversation which included my husband Bill, we tossed around the idea of having a name for this project. My daughter said she had considered "Mom's Pie". We weren't satisfied until Bill said, "How about 'My Mom's Pie'?" We all responded with enthusiasm. That was it!

"A P P L E P I E"

Unbaked 9" double crust pie.

6 or 7 apples, Gravenstein or Newtown Pippin, if possible.

1 1/2 cups sugar

1 1/2 tsp. cinnamon

1 Tbsp. flour

Butter

1. Peel and slice apples thinly.
2. Mix sugar, flour, and cinnamon, and pour over apples.
3. Pour in unbaked pie shell.
4. Cover apples with several generous slices of butter.
5. Cover with top crust and slash 4 or 5 places to allow steam to escape. When fluting edges, I crack the top crust slightly to allow filling to cook out.
6. Bake pie in a preheated 425 degree oven for 10 minutes. Lower temperature to 325 degrees, and bake for an additional 1 1/2 hours.

"F O R R E N T"

Shortly after deciding on a name, I looked for a place to start a pie shop. My approach was unlike the study and research "McDonald's" would do before opening a business. With much innocence (or ignorance), I spotted a little place with a "For Rent" sign. It was small and inexpensive and on the main street with lots of parking. I'll take it! There was the question of capital: shortly before this decision, my sister had offered to give me a nice sum of money that would have been left to me in her will. When there is a will, there is a way. "I'm all set."

What a fun and happy time I had, with the help of my family and friends, preparing for the big opening. The fact that I was starting the last week in October, usually the time everyone in Long Beach either closes for the winter or goes south, didn't interfere with my anticipation of droves of customers. Fifteen came (not including the five I had helping me for the day).

So much time was spent creating a cozy setting, I had almost forgotten that I needed more than apple pies. Since we were in berry country, I thought that a berry pie was appropriate to make next. Also, my favorite pie was pecan, so we included it, too.

"M A R I O N B L A C K B E R R Y P I E"

Pastry for 9" double crust pie.

4 cups blackberries
1 cup sugar
4 Tbsp. flour
1 Tbsp. orange rind
Butter

1. Mix flour, sugar, and orange rind.
2. Pour over berries and mix.
3. Fill crust with berry mixture.
4. Dot generously with butter.
5. Place top crust on pie.
6. Bake pie in a preheated 425 degree oven for 15 minutes.
Lower temperature to 325 degrees and bake for one additional hour.

"P E C A N P I E"

Unbaked 9" single pie shell.

3 eggs
1/2 cup light brown sugar, firmly packed
1 cup dark corn syrup
1/2 tsp. salt
1 tsp. vanilla extract
1/4 cup butter, melted
1 1/2 cups pecan halves, cut in half

1. Beat eggs well in medium bowl.
2. Add sugar, corn syrup, salt, and vanilla. Beat until well combined.
3. Stir in butter and pecans, mixing well.
4. Turn into unbaked pie shell. Bake in preheated 350 degree oven for 40 minutes, or until filling is set in center when pie is gently shaken. Let cool.

As winter came, it was time to add pumpkin pie and get ready for orders for Thanksgiving and Christmas. It was a festive time, and the pie shop was filled with wonderful fragrances, a holiday atmosphere, and smiling faces.

We baked away the hours 'til Christmas Eve. I've included the pumpkin pie recipe which was given to me by a lovely couple from Vancouver Island, B.C.

"P U M P K I N P I E"

Unbaked 9" single pie shell.

1 1/4 cups pumpkin
1 1/2 cups sugar
3 eggs
1 cup milk
1 cup cream
1 tsp. cinnamon
3/4 tsp. allspice
1/8 tsp. cloves
1 tsp. vanilla
1/4 tsp. salt

Prepare pie shell and keep refrigerated until needed.

1. Mix the spices with the sugar.
2. Warm milk to luke warm.
3. Beat the eggs until smooth, as for custard, and add the warm milk, beating constantly.
4. Stir the sugar mixture into pumpkin.
5. Add egg-milk mixture, vanilla, and salt.
6. Stir well, but do not beat.
7. Pour into prepared pie shell.
8. Bake pie in preheated 400 degree oven for 15 minutes to set crust. Lower temperature to 325 degrees for about 45 additional minutes, until knife inserted in center comes out clean.

There was no time for the letdown after the holidays because I could now see that we needed to add more pies. We spent the winter months deciding which ones to make and planned my recipes. So far we had not introduced cream pies. I read recipe after recipe and decided to add the most frequently requested. These were banana, lemon meringue, chocolate, and sour cream raisin.

After seeing how the other gals did it in all the recipes, this is what I decided to do with the banana pie: First of all I knew that the topping would be freshly whipped cream, rather than meringue. With this in mind, the name "Banana Whipped Cream Pie" not only identified it but gave it a name that I felt was elegant.

"B A N A N A W H I P P E D C R E A M"

Baked 9" single pie shell.

1/3 cup flour
3/4 cup sugar
Dash of salt
3 eggs
2 cups half-n-half
1 tsp. vanilla
2 Tbsp. butter
4 or 5 bananas
Whipping cream

1. Combine dry ingredients.
2. Beat eggs in another bowl.
3. In a double boiler, measure two cups of half-n-half.
Heat until warm, not hot.
4. Mix dry ingredients into eggs.
5. Add egg mixture into half-n-half.
6. Stir mixture constantly until thickened.
7. Remove from heat and blend in butter and vanilla.
8. Add generous amount of bananas.
9. Pour into baked pie shell.
10. When ready to serve, top with whipped cream and sliced bananas.

For some reason I couldn't settle for just plain chocolate pie, even though it is truly a favorite of many. It was a "must" to have chocolate in some way. I remembered way back in my bridge party days, I used to serve one that was always enjoyed. It was called "Chocolate Almond". You won't believe it, but in looking through some old recipes, I found it. This one is so simple it hardly needs a recipe, but simple or not, as one of the favorites, it is often requested and is attractive for special occasions. So here you are....

"C H O C O L A T E A L M O N D P I E"

Baked shell for 9" single crust pie.

2 Hershey's Milk Chocolate with Almonds bars(7oz. bar)
4 cups whipping cream (1 1/2 pints)
Handful sliced almonds

1. Melt chocolate bar and cool.
2. Whip cream until stiff peaks form.
3. Fold in 2 1/4 cups of the whipped cream into the melted chocolate bar. Just fold, do not mix. Leave mixture a bit streaky.
4. Pour into crust.
5. Top with remaining whipped cream and sliced almonds.

"HINT": For whipped cream topping, I do not add sugar or vanilla. Customers appreciate that our pies are not too sweet.

Now the pie that really was a surprise to me was "Sour Cream Raisin", and we had many requests for it. I really hadn't been acquainted with this pie, so back to the recipe books, but aha, a light! Bill and I had gone to dinner one time at a famous restaurant in Washington where I had my first piece of "Sour Cream Raisin Pie". It was simply magnificent. I'll never forget it; and now, what to do?

Every day I tried a new recipe for this pie, and after nine tries still hadn't found what I wanted. One day I remembered that this restaurant had published a cookbook. I thought as long as it is public, maybe they would give it to me. I called them over the phone long distance, and they gave me the recipe.

"S O U R C R E A M R A I S I N P I E"

Baked 9" single pie shell.

1 1/4 cups sugar
2 1/2 Tbsp. corn starch
1/16 tsp. clove
1/8 tsp. nutmeg
1/8 tsp. cinnamon
1/4 tsp. salt
1 1/2 cups sour cream
2 egg yolks, beaten
1/2 cup buttermilk
3/4 tsp. lemon juice
1 cup raisins

(Note: I leave out the clove and nutmeg and increase
 cinnamon to 1/4 rounded tsp.)

1. Cover raisins with water and simmer until plump.
 Drain. Set aside.
2. Mix all dry ingredients together.
3. Thoroughly mix sour cream, buttermilk, egg yolks, and
 lemon juice.
4. Thoroughly mix dry ingredients together into sour
 cream mixture, and pour into double boiler.
5. Cook until thickened, stirring often.
6. Add raisins.
7. Pour into shell. Cool. Top with whipped cream.

By this time spring was upon us, and I was thinking of lemon and rhubarb pies. I had remembered the importance my sisters had put on a good lemon pie. It must be fresh, tart, light, and translucent. The meringue must dance high with a cloud-like effect. (O.K., let's go!) I picked up one of the standard family cookbooks, and bingo! ...the first one I tried I liked.

"L E M O N M E R I N G U E P I E"

Pastry for 9" single baked pie shell.

Filling:

1/3 cup cornstarch
1 1/2 cups sugar
1/4 tsp. salt
4 egg yolks, slightly beaten
1/4 cup lemon juice
2 Tbsp. grated lemon peel
2 Tbsp. butter

Meringue:

4 egg whites at room temperature
1/4 tsp. cream of tartar
1/2 cup sugar

1. Make filling: In small saucepan, combine cornstarch, sugar, and salt. Gradually add 1 1/2 cups water, stirring until smooth.
2. Over medium heat, bring to boiling and boil for 1 minute, stirring constantly.
3. Remove from heat, quickly stir half of hot mixture into egg yolks, mixing well. Return to saucepan, blending well.
4. Over medium heat, return to boiling and boil 1 minute, stirring constantly.
5. Remove from heat. Stir in lemon juice, lemon peel and butter. Cool. Pour into pie shell.
6. Meanwhile, preheat oven to 400 degrees.
7. Make meringue: In medium bowl, beat egg whites with cream of tartar until soft peaks form when beater is raised.
8. Gradually beat in sugar, 2 Tbsp. at a time, beating well after each addition. Continue to beat until stiff peaks form when beater is raised.
9. When spreading meringue over filling, be creative. It will look beautiful.
10. Bake at 400 degrees until golden.
11. Let cool on wire rack, away from drafts at least one hour before serving.

"R H U B A R B P I E"

Pastry for a 9" double crust pie, unbaked.

1/3 cup flour
1/4 cup brown sugar
1 cup sugar
1 tsp. orange rind
1/4 tsp. salt
4 cups rhubarb cut into small pieces
Butter

1. Combine dry ingredients.
2. Pour over rhubarb. Stir together.
3. Fill unbaked pie shell with mixture, and dot top with butter.
4. Put on top crust, fluting edges; slit top crust.
5. Bake in preheated 425 degree oven for 15 minutes. Lower temperature to 325 degrees and bake 1 1/4 additional hours.

All work and no play makes the pie business no fun. But this was never the case in this little kitchen. It was really a happy day when I added a guest book which, by now, could be a book in itself. It happened that four young people were having some freshly baked pie, and I invited them to be the first to sign our book. They could hardly speak English. I would like to share what they wrote:

14.5.81

En liten hilsen fra oss, og mange Takk for svart
so gode pier servers med krem og strolende
verdskap i min mor's pie kjokken.

Thanks a lot Jeannel

Helge Bruland

Barum, Norway

Another day the book was signed by a lady from Leningrad who loved pie and talked to me a lot about her recipes.

We enjoyed visiting with people from South America, Africa, Israel, France, Germany, Australia, New Zealand, Canada, England, China, Ireland, and many other countries.

We jokingly asked them to all advertise our shop in their respective countries. We really had many wonderful visits.

Not only did we make friends from foreign countries but also from all over the United States. They expressed appreciation, encouragement, ideas, and invitations to open a "My Mom's Pie" in every state.

Now that I've told you about our world-renown clientele, will you believe me when I tell you our seating capacity was eight?

Well, you can imagine the burst of enthusiasm I had with this obvious appreciation of homemade pies. (What next?)

"H E L P !"

The tourist season was coming and also the realization that I could not do this alone. (Help!)

Since my kitchen was five by six, it was necessary to do the pie crusts at home in the evening. (Guess who quickly learned to make crusts?) This could be called "Crisis in the Kitchen"; nevertheless, the goal to create this idea surpassed all discussion of eventual separation.

My husband Bill was making beautiful crusts and helping every spare minute (so why not help every minute? you're hired).

It didn't take many days working in a five by six foot kitchen together to give seed to the idea of making plans for a new kitchen. A way opened up for a "his" and "hers".

Our produce man always gave me a sneak preview of the beautiful fresh fruits coming to the market; at this time strawberries were ready. Since we all love the flavor of fresh, juicy, red strawberries, I chose to mound them generously in a baked pie crust. A fresh strawberry glaze cascaded through the berries, and it was complemented with freshly whipped cream.

"F R E S H S T R A W B E R R Y P I E"

Pastry for 9" single crust pie, baked.

Filling:

3 pint boxes fresh strawberries
2 Tbsp. orange juice

Glaze:

1 pint box fresh strawberries
1 cup granulated sugar
2 1/2 Tbsp. cornstarch
1 Tbsp. butter

1. Make Glaze: Wash strawberries gently in cold water. Drain, hull. In medium saucepan, crush strawberries with potato masher or blender.
 2. Combine sugar and cornstarch; stir into crushed strawberries. Add 1/2 cup water.
 3. Over low heat, stirring constantly, bring to boiling. Mixture will be thickened and translucent.
 4. Place butter in bowl. Strain glaze into bowl. Mix together. Chill.
-
1. Make Filling: Wash strawberries gently in cold water. Drain, hull.
 2. Gently toss strawberries with orange juice. Let stand 30 minutes. Arrange in crust in a mound that stands high.
 3. Spoon glaze over strawberries. Refrigerate until well chilled.
 4. Serve with freshly whipped cream.

There is more to serving than the preparation of food. We also planted a lot of sweet peas on the side of the little building so we could have fresh sweet peas in summer on the tables. Our windows were colorful with the shutters painted in folk art designs. In case people wanted to sit outside in the sun and listen to the ocean, we had tables with umbrellas where they could be served.

It wasn't unusual for my daughter Jory to pop in and pull us out of all kinds of situations. She would whip up a batch of crust or make a couple dozen pies. Many a time she walked in and had the kitchen clean as new in minutes. What I loved most of all were our visits when we went on long walks on the beach and left Bill alone to do all the work. On those walks some of our best ideas were created. One time when we got back, Bill was so busy that the customers were helping him!

Raspberry season was quickly upon us. I wanted to have a raspberry pie but didn't really see any recipes I wanted to use. Since they are my favorite berry, I decided to try a raspberry pie made exactly like the strawberry. It was a hit!

One day a lady called and asked if we would like to buy some wild blackberries. Of course, we did! It turned out that she was called a bush woman and made her living on things in the woods. We have been getting our wild blackberries from her ever since. Our recipe is the same as the "Marion Blackberry" (page 6) with one exception: leave out the orange rind.

Well, summer wouldn't be complete without those beautiful peaches we all love so much. We waited patiently for the peaches and again did them the same way as the strawberry pie (page 22).

I can't think of a nicer way to end the summer and begin a lovely fall than with fresh peach pie. It was a wonderful summer!

"T H E B A N K"

For those of you who haven't been here (if any!), you wouldn't know that the area covers about a block on Pacific Highway. On this property is the small building which was the original "My Mom's Pie Kitchen". Next to it is a small building that is Bill's kitchen. Next to that is a mobile home where we lived.

One blustery afternoon, when no one was out and about, I was sitting quietly contemplating all sorts of ideas and not concentrating on anything in particular, and suddenly an idea came to me that had lots of appeal. It was to move our Pie Shop over to the mobile home. It intrigued me, but for the time I just dropped it as we were about to enter a winter season and actually didn't know if we should continue for another winter.

We decided we would go to the bank and have a visit with someone who knows. Armed with our somewhat incomplete set of books and the enthusiasm created by our customers, we listened expectantly. Leaving the bank, we knew exactly what a balloon feels like when it is pricked with a pin.

However, our enthusiasm won over the bank experience. We said, "Let's talk to a financial adviser." Well, he caught the idea, and he listened to our plans. He would work for us. We're open for business!

"T H E M O V E"

Our financial adviser had talked to us about the importance of more seating capacity and possibly adding onto our building. When I told him the idea I had to move into the mobile home, he like it. We planned to use the kitchen for serving and the living room for the dining area. Our living quarters would consist of the three bedrooms turned into an apartment. We doubled our seating capacity and didn't have to go to the bank.

Fortunately, we lived next to an antique shop. These people graciously supplied us with many antiques which we in turn sold. Along with my own antiques, the dining room presented a picture of warmth and coziness. The finishing touch was the folk art supplied by a local artist who had a shop and taught painting. For a name like "My Mom's Pie", nothing could have been more complimentary than the colorful folk art designs hung on the walls or tucked in the corners and shelves. Many ladies left with something tucked under their arms.

Before the move, we had added chili to our menu which had proven a wise step as everyone liked it. We served it with onions and mounds of grated sharp cheddar cheese. One of my sisters entertained frequently, and when she had large parties, this was a favorite.

"C H I L I"

(Makes 5 quarts.)

8 cloves of garlic
*1 1/2 pounds of small red beans
2 pounds meat (ground beef)
3 Tbsp. + 1 1/4 tsp. chili powder
2 Tbsp. + 2 tsp. cummin
2 1/4 tsp. red chili peppers
1 1/2 Tbsp. salt
3 cups tomato juice
1 tsp. Worcestershire sauce
15 ozs. tomato paste

*Soak beans night before.

1. Fry ground beef until well done. Add salt and pepper to taste. Add 1 or 2 tsp. Worcestershire sauce, if desired.
2. Drain previously soaked beans and sort for foreign particles (pebbles).
3. Put beans in a pan and cover with water.
4. Bring beans to a boil, stirring occasionally.
5. Mix chili powder, salt, cummin, and chili pepper into pot.
6. Finely chop garlic, add to mixture.
7. As beans soften, add tomato juice.
8. Let mixture come to a boil and add tomato paste.
9. Stir constantly. Let mixture come to a boil and thicken (5-10 minutes).
10. Turn off heat.
11. Add cooked ground beef.
12. Cover with lid, let stand for 1/2 hour to absorb spices.

The menu kind of grew from inspiration to inspiration rather than from a certain pattern. Since it had never been my intention to do more than pies, I had nothing mentally prepared for a menu. I'd often considered doing all kinds of entree pies. Since quiche was so popular at this time, I started putting together my quiche recipe. Living at the coast and knowing how visitors love seafood, I decided on fresh crab quiche. Many people have commented favorably about it. Here is the recipe.

"C R A B Q U I C H E"

Unbaked 9" single pie shell.

1 to 2 Tbsp. melted butter
1/2 lb. fresh crab, drained
2 cups Swiss cheese, grated and loosely packed
1 2/3 cups whipping cream
4 eggs, beaten
1 tsp. salt
Pepper
Nutmeg
1 bunch green onions, diced

1. Brush crust lightly with melted butter. Bake five minutes at 425 degrees.
2. Combine beaten eggs with whipping cream.
3. Cover lightly with nutmeg.
4. Cover well with pepper and blend.
5. Saute green onions in butter and layer in crust.
6. Layer fresh crab.
7. Layer Swiss cheese.
8. Pour egg mixture into shell.
9. Bake in preheated 375 degree oven for 35 or 40 minutes.

Serves 6.

"W H O N E E D S B E D R O O M S?"

As business grew, we had to give up our living quarters. The next thing we knew, Bill and I were out on the street. We progressed by using only what we had. The three bedrooms were converted into private dining rooms and little gift areas. People requested them for private parties. The rooms became a topic of conversation.

By then we were seating almost forty (and once again Help!). It was a happy day when the young lady who we hired brought us some of her homemade clam chowder. By now there was no question in my mind that clam chowder was a must. I liked her recipe and made a few additions and subtractions before we added it to our menu. For all who have requested this recipe, it is my pleasure to share it.

"C L A M C H O W D E R"

Makes 4 quarts.

3-10 oz. cans of clam juice
2-10 oz. cans of chopped clams
3-10 oz. cans of water
1/3 pound of crisp bacon and drippings
4 or 5 large potatoes
4 stalks of celery
1 large onion
2 bunches of green onion
6 garlic toe
1/2 tsp. salt
1/2 tsp. pepper

Roux

1/2 cup butter
1 cup flour

Melt butter in pan. When butter bubbles, add 1 cup flour slowly, stir constantly with whip on low heat until desired consistency - about 5 minutes.

1. In large pot, put on to boil clam juice and water. When boiling point is reached, add clams.
2. Add cooked bacon and grease and bring to boil.
3. Add celery, dry onions, green onions, and garlic.
4. Allow mixture to cook until done.
5. Add potatoes.
6. Immediately before adding Roux, dip out some of the broth and mix into Roux, then quickly spoon Roux into chowder. When boiling point is reached, turn off. Stir occasionally.
7. When ready to serve, add cream (half-n-half in the amount you want), salt and pepper to taste. The cream and seasonings pull it all together.

HINT: Salt and pepper until you know it's right!

NOTE: The texture of the Clam Chowder will not be the same as My Mom's Pie Clam Chowder unless you use a food processor.

Just about the time we thought our menu was just right for everyone, someone requested something else. This next something was salad. I pondered this for a long time, keeping in mind the importance of not over-extending ourselves. When I thought of salad, I couldn't get past the endless varieties of salad dressings required, but thank heavens for an idea that would please us all. Why not use shrimp (which, again, is what tourists want)? This also eliminates the salad dressing problem since shrimp salad calls for only Louis Dressing.

For the salad we mix four greens which are Romaine, Red Leaf, Spinach, and Chinese Cabbage, then place them in an iced bowl, layered with fresh shrimp. Serve with homemade Louis Dressing, a lemon wedge, and a cheese stick.

"C R E A M Y L O U I S D R E S S I N G"

1 cup mayonnaise
1/3 cup tomatoe based chili sauce
1/4 cup sweet pickle relish
1/8 tsp. hot pepper seasoning
1/2 cup cream, whipped

1. Mix all ingredients except cream. Fold in cream.
2. Serve chilled.
3. Keeps for about 3 weeks.

Another salad that always proved popular was chicken salad. It was an immediate success for us, too. When I managed a dietary department and spent many hours reading cookbooks, I found this recipe.

"C H I C K E N S A L A D"

4 pieces chicken breast
1/2 cup water chestnuts, sliced
1/2 cup chopped pecans
1/2 cup celery, diced
1/2 cup green grapes, halved

Dressing:

2 tsp. finely minced crystallized ginger
3/4 cup mayonnaise
2 Tbsp. wine vinegar
1 Tbsp. soy sauce
2 tsp. minced onion
1/2 tsp. curry powder

1. Steam or bake chicken; skin, bone, and dice.
2. Combine chicken, water chestnuts, pecans, celery, and grapes.
3. Mix all ingredients for dressing in bowl.
4. Combine dressing with chicken mixture.
5. Keep refrigerated.
6. Place 3 pineapple halves on a plate. Mound chicken salad in center and finish with a pecan half on top.

In summer time in Washington, there is no problem finding melons, grapes, apples, and other fresh fruits. They provide appetizing garnishes. As fall approached, it was important not to let our customers down with an inferior garnish. One thing that kept coming to mind was something frozen, like an ice. It always seemed refreshingly appealing to me. Since we were in cranberry country, the search for a good cranberry recipe was on.

Starting and finishing with a little recipe book on cranberries, I found just what I wanted. Those who have tasted this will remember it. Everyday people ask for the recipe.

"C R A N B E R R Y I C E"

2-1 pound cans Ocean Spray Jellied Cranberry Sauce
4 Tbsp. lemon juice

Topping:

1 cup whipped cream
1/4 cup mayonnaise
1/4 cup powdered sugar

1. Blend cranberry sauce and lemon juice in blender.
2. Place in a Pyrex 8" x 8" square pan.
3. Combine whipped cream, mayonnaise, and powdered sugar with a wire whisk.
4. Top cranberry mixture with whipped cream mixture and freeze.
5. When frozen, cut into squares.

"G R O W I N G P A I N S"

Up until now, we were fully satisfied with using a muffin tin for our cash drawer. The thought of a computer cash register was like asking Gorbeshv to accept Starwars. Needless to say, we got the register.

A familiar sound in the neighborhood was one of the girls or myself screeching "Billllllll!" If it wasn't an oven on fire, it was a roof blowing off during a ferocious storm, to be replaced; or better yet, we found a possum trying to reside in our garbage can. But these were just the fun things he did! While hosting, on occasion, he bursts out in song which is a real treat for the customers. Bill also is the cook. Many of the recipes mentioned are prepared by him, such as the crusts, fruit pies, chowder, chili, beef pot pie, and the chicken almond pot pie. Just recently we have added two that are just as appealing as the other luncheon specialities: the beef and chicken pot pies.

"C H I C K E N P O T P I E"

Pastry for 9" double crust.

2-10 1/2 oz. Swansons Chicken Broth
2 level tsp. chicken base
1/4 tsp. thyme
1 Tbsp. parsley
4 oz. mushroom bits and pieces
4 breasts of chicken
1 small package frozen peas
Sliced almonds (to taste)
1/2 cup whipping cream

1. Combine chicken broth, chicken base, thyme, and parsley in saucepan.
2. Bring to simmer, thicken a little. (We use a Roux.)
3. Add rest of ingredients.
4. Add 1/2 cup whipping cream, or more if desired.

Roll out pastry and cut into small top crusts. Bake on a cookie sheet at 400 degrees for 8 minutes or until golden. Place crusts on top of individual pot pies.

Serves from 4-6.

"B E E F P O T P I E"

Pastry for 9" double crust.

1 3/4 pounds of top round
1-10 1/2 oz. can cream of mushroom soup
2 envelopes Lipton Onion Soup Mix
5 Tbsp. flour
2 cups frozen peas and carrots
4 cups diced red cooked potatoes

1. Salt, pepper, and flour meat. Put in pan and brown on both sides.
2. After browning well on both sides, add 4 cups water and Lipton Onion Soup Mix.
3. Let simmer until meat is tender.
4. Add cream of mushroom soup and an equal amount of water.
5. Continue to let simmer until blended.
6. Remove steaks and cut into small pieces.
7. Prepare a thickening.
8. Add peas and carrots, potatoes and steak pieces.
9. Spoon into individual dishes.

Roll out pastry and cut into small top crusts. Bake on a cookie sheet at 400 degrees for 8 minutes or until golden. Place crusts on top of individual pot pies.

Serves about 8 to 10.

Another sign of growing pains was the realization that I could not do all the work alone, especially in the summer. That is when Janice came along. Much to her relief, she quickly graduated from doing the dishes to helping prepare much of the food. Since she helped type the first draft of this book, I felt I'd like to acknowledge her participation. She asked if I would include a chapter on "Janice Goes to Yakima". Since I have not found a suitable spot, I think I'll use it for the title of my next book.

Emergencies come and go, and each one has a unique solution. One day such an event happened when we found ourselves filled beyond capacity. We were much in need of more help. Just about at the crisis point, my son (from out-of-town) appeared at the front door. There was no communication except for my nod toward the kitchen. He returned a puzzled look but without a word moved in that direction. I went on with the things at hand. It wasn't until minutes later that I returned to the kitchen and found him whipping cream. This was only the beginning. We had our bus boy!

Hap was our milk man. His name fits him. You might wonder why I'd mention him. From the very first delivery, he contributed his forecast of the business to expect. If something was needed, he knew how to, where to, and when to.... He's delivered as little as \$2.50 and loves to brag on the increase to \$250.

As if seating forty wasn't enough, we wanted to have attractive outdoor seating. We took the steps to have outdoor furniture made and, as a result, added enough seats to serve a total of sixty people for the summer season.

"C O N C L U S I O N"

With lots of room, lots of recipes, lots of customers,
what next?

One day the owner made an acceptable offer to sell the
property to us. Leaping from a small rental to owning our
first city block was an awesome step.

(Let's do it!)

EPILOGUE

On August 12, 1994, Jeanne McLaughlin retired. Now living in
Tigard, Oregon, close to her children, she has all the wonderful
memories and deep satisfaction that comes with building a
successful business. Jeanne leaves a legacy and lasting
challenge to be continued by others who admire her tenacity
and many accomplishments.

WEB

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Phone 642-2342

South 12th & Pacific - Long Beach, WA

HOURS: Tues. thru Sat. 11-4

Sundays 11-4 CLOSED MONDAY

Lunches All Day!

New England

Clam Chowder.....Cup	3.00	Bowl	3.50	Quart	9.00
Chili Cheese and Onions.....Cup	2.50	Bowl	3.00	Quart	8.00
Soup of the Day.....Cup	2.50	Bowl	3.50		
Chicken Almond Pot Pie.....	6.95				

Served with cranberry ice, fresh fruit & cheese stick

Pies, Pies, Pies

Cream Pies 2.75

Fresh Lemon

Banana Whipped Cream

Chocolate Almond

Peanut Butter

Sour Cream Raisin

Fruit Pies 2.50

Apple

Rhubarb

Special Pies

Marion Blackberry 3.00

Pecan 3.50

Served with

Fresh Whipped Cream 1.00 extra

With Ice Cream 1.00 extra

Quiches

Lorraine 5.00

Crab 6.00

Shrimp 6.50

Ask the server for
Quiche of the Day

My Mom's Special....you may choose two plus 1/2 piece of pie.... 6.93

1/2 SANDWICHES

Meatloaf

Cheese

Tuna

Egg Salad

Peanut Butter & Jelly

1 CUP

Clam Chowder

Soup of the Day

Chili

Chicken Almond Pot Pie

SALAD

Dinner Salad

with Homemade

Louie Dressing

PIE - Please ask your waitress about pies that are available

Sandwiches & Salads

Homemade Meat Loaf..... 6.25

Served open faced with mounded onions and pickle spears with a cup of chowder

Shrimp & Avocado..... 6.95

Shrimp and avocado open faced with cream cheese & lemon wedge
served with salad greens in chilled bowl and homemade louie salad dressing

Cheese, Cheese, Cheese..... 6.95

Swiss, cheddar & cream cheese served open faced on rye. Garnished with freshly chopped chives
& pecans. Accompanied with a shrimp salad and louie dressing

Spring Salad..... 7.25

A combination layered with lettuce, broccoli, cauliflower, peas & shrimp
Garnished with avocado, pineapple pieces, orange, pecans & mayo dressing

Summer Salad..... 7.25

Made with chicken breast served on pineapple slice with cranberry ice, fresh fruit & cheese stick

Winter Salad..... 6.95

Layers of nachos, salad greens, homemade chili, onions, cheddar cheese, avocado, sour cream

Dinner Salad Served with louie dressing & cheese stick..... 4.00

with shrimp 5.00

Children's Lunch

Peanut Butter & Jelly Sandwich, Doritos & Ice Cream Cone..... 4.25

Beverages

Tea85 . Coffee...1.00 . Milk, small ...1.00 . Hot Spiced Cider..1.25 . Apple Juice 1.00

De Caf..1.00 . Milk, large...1.25 . Pepsi (Reg. or Diet)...1.00 . 7-Up.....1.00